

BRUNCH MENU

7.30 am – 11.30am [Monday - Sunday]

Eggs On Toast Grain toast, vine tomato, free range eggs your way (GFI", DF")	14.9	Cheek on Sourdough Spiced beef cheek, Salsa Verde, pickled onions, poached free range egg, goats cheese crispy shallots (DF, GFI')	28.9
House-made Granola Coconut yoghurt, berry compote, seasonal fruits (V. VE, DF)	17.9	Creamy mushrooms Potato, truffle, black garlic, parmesan, sourdough (GFI" V)	23.9
Avocado on Sourdough Nut butter, Confit tomatoes, goats cheese, dukkho, beetroot hummus, poached egg (DF' GF' V. VE')	24.9	Biscoff French toast Bacon, chocolate snow, pistachio nut cluster, seasonal fruits, maple (V')	25.9
Eggs Benedict Free range eggs, House-made truffle Rosti, Spinach, Hollandaise (streaky bacon house salmon Portobello mushrooms) (GFI, V')	27.9	The Arbory breakfast Free range eggs your way, sourdough, Flat mushrooms, Vine tomato, Sausage, Rosti, bacon, baked beans (DF', GFI')	29.9

KIDS MENU

Biscoff French toast	12	Junior Brekkie	12
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SIDES

Streaky bacon	8.9
House salmon	9.9
Sauteed mushrooms	6.9
Pork Sausage (3 pieces)	7.9
House-made truffle Rosti	7
Egg any style (1)	4
Sourdough (2)	6
Creamy Spinach	7.9
Gluten free bread (2)	5

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL THERE MAY BE TRACE ELEMENTS ON PREISE

GFI-Gluten free ingredient
DF-Dairy Free
V - Vegetarian
VE-vegan
*-Can be modified

